

Classic Banquet Menu

To be shared

Snacks

Grain Sourdough, sea salt, extra virgin olive oil (ve)
Alto Misto Olives, citrus (ve,gf)
Heritage Beetroot Tart, orange, wasabi, kombu cream shimeji, karkalla (ve)

Entrée

Chicken Liver Parfait, corella pear chutney, brioche
Marinated Eggplant, miso, labneh, raisin salsa, pomegranate, harissa oil, pepitas (v,gf,n)

Main

Potato Gnocchi, oyster mushroom, XO chicken broth, truffle (l)
NZ Blue Eye Cod, onion, speck, asparagus, cos, diamond clams, bergamot (l) (gf)
1.2kg White Pyrenees Lamb Shoulder, salsa verde, pistachio, pomegranate, lamb jus (l) (gf,df,n)

Sides

Leaf Salad, tarragon dressing, chives (ve,gf)
Shoestring Fries, sea salt, aioli (v,df)

Dessert

'The Fenwick' Tiramisú (v,n)

Seafood Origin (A) Australian (I) Imported (M) Mixed Origin (v) vegetarian (ve) vegan(gf) gluten free (df) dairy free (n)
contains nuts (s) contains sesame. A 10% surcharge applies on weekends. A 15% surcharge applies on public holidays.

All Visa, MasterCard & American Express cards will incur a 1.65% processing fee

All debit cards will incur a 0.55% processing fee

THE FENWICK